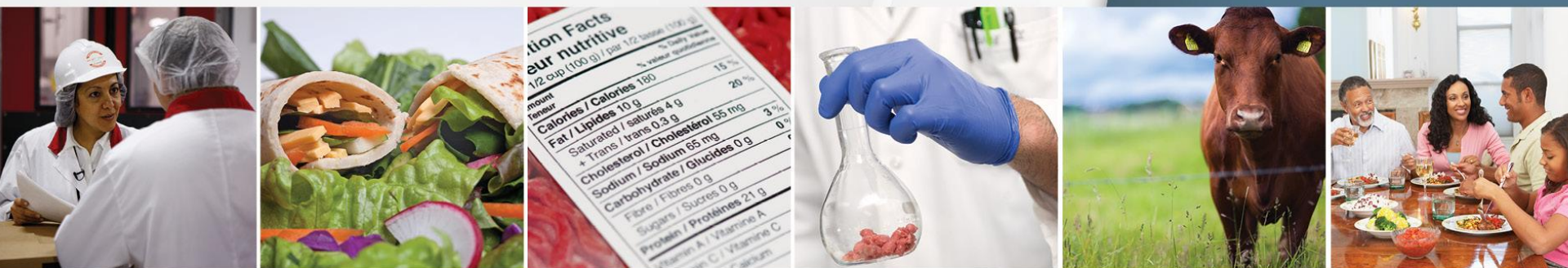


# SAFE FOOD FOR CANADIANS ACTION PLAN



Strengthening Canada's World-Class Food Safety System

## FOOD SAFETY MODERNIZATION

World Seafood Congress  
Presented by Cameron Prince  
DATE



Canadian Food  
Inspection Agency

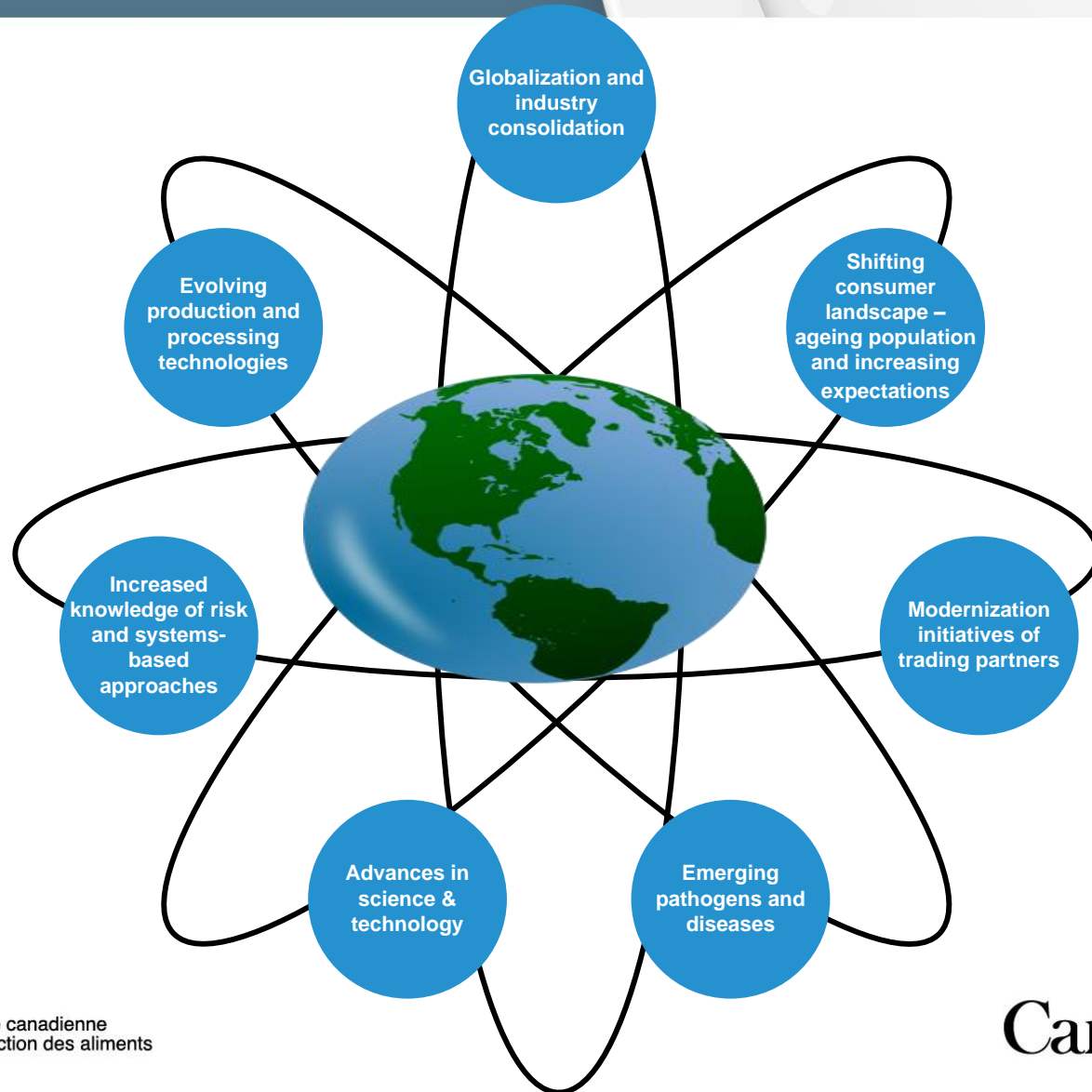
Agence canadienne  
d'inspection des aliments

Canada

## Transforming the CFIA

- The CFIA is pursuing a comprehensive agenda that is designed to improve the Agency and allow it to meet the challenges posed by the complex operating environment.
- The CFIA is adopting modernized systems and tools, fostering a culture of service, enhancing transparency, and improving operational efficiency.
- The passage of the Safe Food for Canadians Act (November 2012) sets the stage for these and a number of other significant food safety enhancements, including new food regulations to support the Act, over the next two years.
- The Safe Food for Canadians Action Plan (May 2013) is the cornerstone to this transformation.

# We are in a dynamic global food environment



## Range of food safety partners

- International partners
  - Set import/export requirement; comparability of food systems
- Provincial/territorial and municipal partners
  - Inspection, public health, surveillance; enforcing food safety laws within jurisdiction
- Federal partners
  - Public Health Agency of Canada; Health Canada
- CFIA
  - Federal food inspection; investigates foods linked to illness outbreaks; recalls
- Industry
  - Responsible for producing safe food that complies with government standards
- Consumers
  - Responsible for safe food handling and preparation

## Building a legacy of safe food through

- Stronger food safety rules
  - Legislative, regulatory and program modernization
- More effective inspection
  - Inspection modernization, tools and training, compliance promotion
- A commitment to service
  - Complaints and appeals, redress, improved technology infrastructure
- More information for consumers
  - Transparency, labelling and claims, better on-line tools



## Fish and Seafood Inspection in Canada

- A very strong and modern Canadian fish inspection program
- Internationally recognized
- First mandatory HACCP program for Canada and first for seafood globally
- Became part of CFIA in 1997
- Continues to be a leading program in CFIA in terms of innovation (QMPI, importer licensing, etc.)
- Will be a key part of the modernized CFIA Food Inspection Program, but it will mean some changes (ie. Fish Inspection Act replaced by Safe Food For Canadians Act).

## 1. Stronger Food Safety Rules

*Safe Food for Canadians Act*



Food Regulations/Program



Importer licensing



Traceability for food



### Objectives to be Achieved

Industry responsibility affirmed

Better protection for Canadians

Prevention focus/robust & responsive regulation

Risk-based decisions to better manage risk

Outcomes and systems based approaches

International consistency

## Modern legislation

- *Safe Food for Canadians Act* (November 2012) enables stronger and modern food safety system; safer food and better protection for Canadians
  - Enhanced controls over imported food at the border
  - Deterring of deceptive practices, tampering, and hoaxes
  - Simplified consistent requirements across food traded internationally and interprovincially to promote compliance
  - Tougher fines and penalties
  - New authorities related to traceability of food and record keeping
- More competitive Canadian businesses
  - Reduced regulatory burden and improved inspection consistency
  - Improved certification of exports for international market access



## **New food regulations, single food program**

- Principles for crafting regulations:
  - Comprehensive licensing for food imported, exported and traded inter-provincially
  - Requirement for hazard analysis and appropriate preventive control plans
  - Targeted, limited exemptions
  - More robust approach to imports to ensure they meet Canadian standards
  - Use of incorporation by reference for technical requirements when appropriate
- Requirements will clearly articulate expected outcomes and be generic across food where ever possible
- Program re-design will include clear guidance to industry to facilitate compliance and to inspectors to improve consistency.



## 2. More Effective Inspection

Inspection Model

Better Guidance Documents

Compliance Promotion



### Objectives to be Achieved

Industry responsibility affirmed

Better verification and protection for Canadians

Risk-based decisions to better manage risk

Systems-based approaches

Transparency

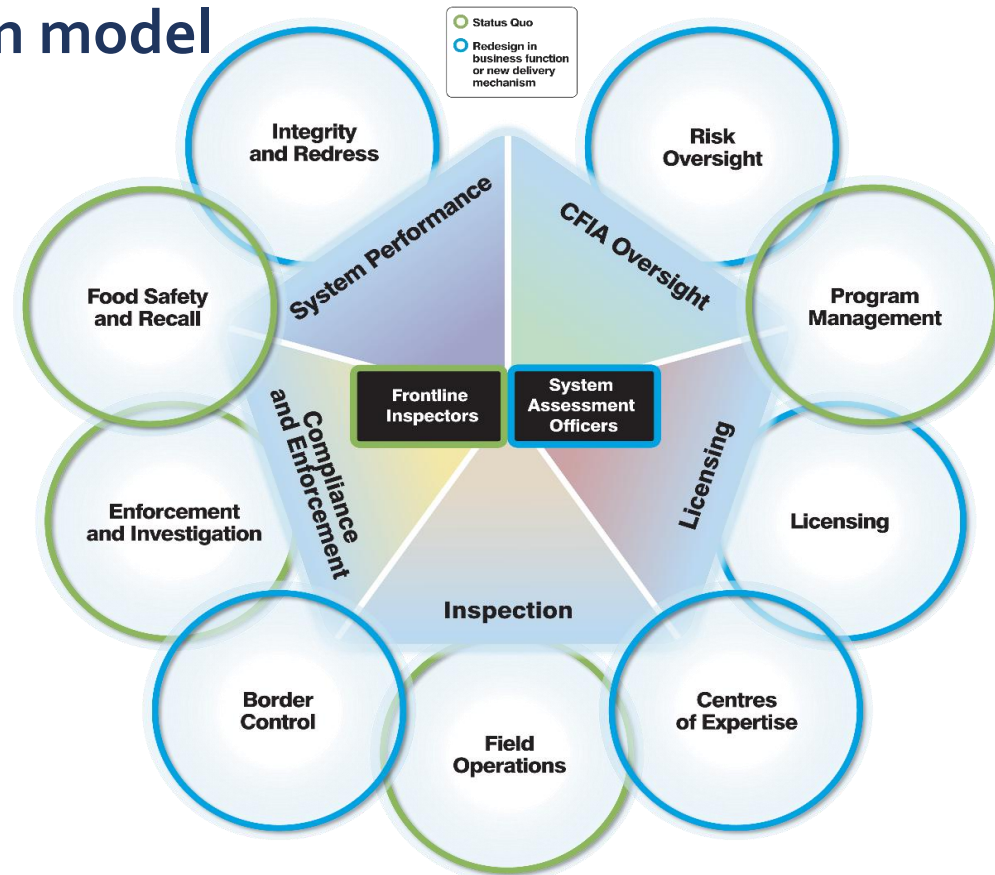
System assessed regularly

More consistent regulatory interpretation

Regulated parties understand obligations



# New food inspection model



Foundation					
Legislative and Regulatory Framework	Science	Training	Tools	Human Resources	Communication and Stakeholder Engagement



## Innovative Features of New Model

- Those who import, export or prepare food for inter-provincial trade will require a license and preventive controls
- Inspection oversight will be risk based - better application of intelligence to determine risk
- Inspection approach will be consistent across food
- Single strategy for compliance and enforcement to provide consistent and appropriate response across food
- Systematic assessment of performance embedded in approach to ensure continuous improvement

### 3. A Commitment to Service

Changing Culture

Service Standards and user fees

Review mechanism

IMIT enabled electronic interface

#### Objectives to be achieved



Recognize/reinforce Industry responsibility



Continuous improvement at CFIA



Better food safety results for Canadians



Better service provider to industry

## 4. More information for consumers

Transparency

Food labelling and claims  
modernization

Improved on-line tools



### Objectives to be achieved

Provide useful food safety  
information to Canadians

Better food safety results for  
Canadians

Regulated parties understand  
obligations

## What does this all mean for Fish Inspection in Canada?

- Canadian fish and seafood industry in a very good position to meet these changes
- New Act & Regulations will have an overall food focus and will cover much of existing Fish Inspection Act and Regulations requirements
- Only a few areas will be “fish specific” ie. Shellfish sanitation
- CFIA will maintain fish & seafood specialists
- Import programs will be the same across all foods including licensing

## What does this all mean for Fish Inspection in Canada?

- Inspectors will be recruited and trained as food inspectors first and later trained in specialties such as fish inspection
- Trade based process & product requirements will be maintained.
- Export certification will be modernized by electronic certification project
- Consultations on regulations in 2014 will be a very important part of the process..



## Conclusion: Focus on prevention

- Canadians are proud of and confident in their food safety system.
  - But that system must evolve; no food safety system can guarantee no risks.
- Safe Food for Canadians Action Plan enables all partners in the food safety system to better perform their roles in keeping food safe.
- New approach allows better targeting of risk and rapid response.
- Will mean new requirements for licensing and preventive controls for many.
- Result will be a stronger food safety culture throughout the system.